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## WATER REQUIREMENTS FOR HOME-BASED FOOD OPERATIONS

Water used during the preparation of food by a home-based food operation must meet the potable drinking water standards described in Health & Safety Code Section 113869 and includes the following:

- (1) The washing, rinsing, and sanitizing of any food preparation equipment.
- (2) The washing of hands and arms.
- (3) Water used as an ingredient.

## Home-based food operations using a private well must sample for the following:

Bacteriological Analysis	Frequency
Total Coliform - Absent	Quarterly
E. Coli - Absent	Quarterly

## Bacteriological results that are "present" require disinfection of the well and resampling.

Chemical – Levels (MCL)	Frequency
Nitrate (as NO3) – (45 mg/L)	Annually
Fluoride – (2.0 mg/L)	Once

Water analysis must be completed by a State Certified Laboratory.

